



251-405-0031 • www.squidinkeats.com

EVENING EATS

SNACKS

Fried Calamari - crispy fried calamari, lemon squid ink aioli, served with house romesco sauce. **\$9**

Spanish S.O.S. (Squid on a shingle) - calamari, garlic, chili flakes, lemon, parley, butter, toasted bread crumbs, over chargrilled bread. **\$11**

Street Cauliflower - oven roasted cauliflower, cotija cheese, cilantro, chili lime seasoning, aioli. **\$8.75**

Paella Fritters - saffron rice, grilled chicken, manchego cheese, peas, chorizo, served with house romesco sauce. **\$9.50**

Fried Deviled Eggs - crunchy fried base, savory whipped egg filling, scallions. **\$6**

BBQ Pork Rinds - house fried rinds, BBQ spice with Viper Ranch dipping sauce. **\$5**

Avocado Toast - crushed avocado with lime juice, cilantro, cotija cheese, sliced radish, chili lime seasoning, on a grilled multigrain bread. Served with arugula, tomato salad. **\$9**

Tuna Nacho – seared tuna, tomato, onion, pickled daikon, avocado, cilantro, spicy aioli, wasabi aioli **\$9.50**

BBQ Shrimp - sauteed gulf shrimp, rice cake, spicy tomato broth, chargrilled bread. **\$13**

MobTown Chicken Bites - Crispy fried chicken thigh, MobTown hot sauce, with pickled cucumber and blue cheese spread. **\$7**

MobTown Hot Fries - Crispy skinny fries, MobTown hot sauce, spicy mayo, cotija cheese, cilantro. **\$8**

ECLECTIC EATS

Seafood Pasta - shrimp, calamari, mussels, white wine, crushed tomato, garlic, basil, toasted bread crumbs, pecorino romano cheese, served over fettuccine. **\$19**

Shrimp Scampi – Shrimp, garlic, butter, lemon, white wine, parsley, pecorino romano cheese, served over fettuccine **\$17.50**

Chicken Pasta - grilled chicken, garlic, shallots, creamy tomato broth, pecorino romano cheese, served over fettuccine. **\$16**

Steak and Frites - country fried steak, skinny fries, chimichurri aioli, steak sauce, pickled cucumber. **\$15**

Pressed Spicy Tuna Sushi - spicy tuna, sushi rice, spicy mayo, tuna sashimi, jalapeño, masago caviar, toasted sesame seeds. **\$15**

“London Calling” Fish n Chips - battered local fish, malt vinegar aioli, lemon wedge, served with skinny fries. **\$ Market Price**

Mussels Pernod - fresh sautéed mussels, garlic, shallots, fennel, tomato, pernod cream. **\$15 Add fettuccine \$4**

Tuna Poke Bowl - Diced tuna, soy sesame sriracha dressing, cucumbers, radish, red onion, scallions, sesame seeds, avocado, spicy mayo and crunchy gyoza over sushi rice. **\$13**

Tuna Poke Power Bowl - Diced tuna, soy sesame sriracha dressing, over lentils, quinoa, kale, charred cauliflower, sweet potato, cucumber, raisins, crunchy gyoza. **\$13**

West Indies Pressed Sushi - Blue crab, pickled cucumber, green onion, sushi rice. **\$16**

KILLA' PO BOY'S, SANDWICHES, BURGERS

Served with Skinny Fries

Fresh Fish Sandwich - grilled gulf fish, shredded lettuce, tomato, onion, pickle, remoulade, on a grilled potato bun. **\$ Market Price**

Shrimp Po Boy - fried gulf shrimp, remoulade, shredded lettuce, tomato, onion, pickle, served on a grilled Po Boy roll. **\$11.75**

MobTown Hot Chicken - crispy fried chicken thigh, hot spice baste, shredded lettuce, tomato, onion, pickle, aioli, on a grilled potato bun. **\$11.50**

Chronic Pork Chop Sandwich - fried pork chop, tomato, shredded lettuce, red onion, pickle, sweet peppers, spicy mayo, yellow mustard, on a grilled potato bun. **\$11.50**

Avocado BLT - avocado spread, bacon jam, sliced tomato, shredded lettuce, cilantro, gyoza, aioli on toasted multi-grain bread. **\$10**

Chicken Bahn Mi Bao - Grilled chicken thigh, pickled carrots, pickled daikon, fresh cucumber, shaved jalapeno, cilantro, spicy mayo on a bao bun. **\$8 Additional Bao \$3**

Tuna Poke Bao - Poke tuna, green and red onion, radish, cucumber, spicy mayo, sesame seeds on a bao bun. **\$8 Additional Bao \$3**

MobTown Bao - Fried chicken tossed in MobTown hot sauce, house pickle, spicy mayo on a bao bun. **\$8 Additional Bao \$3**

“Cadillac” Burger “Viva la France” - brie, shallot and bacon jam, shredded lettuce, tomato, onion, pickle, and our signature burger sauce, on a grilled potato bun. **\$12.75**

The “Britt” Burger - blue cheese spread, arugula, tomato, onion, and pickle on a grilled potato bun. **\$12.75**

Cadillac Coupe DeVille Burger - bacon, brie cheese, plum tomato jam, caramelized onions, lettuce, tomato, onion, and our signature burger sauce, on a grilled potato bun. **\$14.50**

Southern Viper Burger - bacon, grilled green tomatoes, viper sauce, mozzarella cheese, lettuce, pickle, and our signature burger sauce on a grilled potato bun. **\$12.75**

American Burger - shredded lettuce, tomato, onion, pickle, and our signature burger sauce on a grilled potato bun. **\$10**

EAT YOUR GREENS

Simple Green Salad - salad greens, tomato, cucumber, radish, crispy chickpea, served with house ranch dressing. **\$9.00**
Add Chicken: \$3 Add Shrimp: \$4

Power Salad - lentils, quinoa, kale, charred cauliflower, sweet potato, cucumber, avocado, raisins, crispy chickpea, served with sweet soy vinaigrette. **\$11.50**
Add Chicken: \$3 Add Shrimp: \$4

Chicken Banh Mi Salad - salad greens, cucumber, pickled carrot, pickled daikon, jalapeño, cilantro, crispy chickpea, radish, tossed with chimichurri vinaigrette. **\$13.50**
Substitute Shrimp: \$2.50

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please be advised food prepared here may contain milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.

DRINK MENU

HANDCRAFTED COCKTAILS

Black Cadillac: Bombay Sapphire, Champagne, blueberry, squid ink. **\$10**

Mobhatten: Bacon washed ClydeMays85, sweet vermouth, cherry juice, bitters, apple. **\$12**

Pink Cadillac: St. Germain, Dolin Dry vermouth, Champagne, Aperol, lavender & lemon. **\$10**

Strawberry Fields: Roku Gin, strawberry, mint, lime, rose, tonic. **\$10.50**

Eight Arms, No Legs: Cointreau, SANTO Tequila, cucumber, rosemary syrup, lime, squid ink. **\$12.50**

Queen Victoria: Absolut Peach vodka, mint, cucumber, agave syrup, ginger ale, orange peel. **\$11**

Bienville Bitter: Rittenhouse rye, rose infused vermouth, luxardo maraschino, campari, lemon. **\$12**

Santa Maria: Santo tequila, jalapeno agave nectar, grapefruit, cinnamon. **\$14**

Cherry Bomb: Saki, St. Germain, simple syrup, lime, lemon, cherry. **\$9**

The Royal Punch: Clyde May's 85, Kahlua, Coursoisier, cream, five spice simple syrup, chocolate bitters, star anise. **\$12.50**

Damn the Torpedoes: Kraken rum, Khalua, squid ink, blueberry. **\$9.50**

Full Speed Ahead: Diplomatico Reserva rum, Campesino Silver, coconut cane syrup, lemon, lime, orange. **\$14**

HISTORIC LIBATIONS

Old Fashioned: Clyde Mays 85, agave, bitters, orange. **\$13**

Top Shelf Margarita: SANTO tequila, Grand Marnier, lemon and lime juice, agave. **\$13**

Negroni: Gin, campari, sweet vermouth. **\$8**

Manhattan: Whiskey, sweet vermouth, bitters. **\$13**

Whiskey Sour: Bourbon, simple syrup, egg white, Angostura bitters. **\$10**

Pimm's Cup: Pimms, Bombay Dry, cucumber, agave, lemon juice, ginger ale. **\$10**

Mojito: Rum, mint, lime juice, simple syrup. **\$8**

Sidecar: Cognac, Cointreau, lemon juice. **\$15**

Gin Fizz: Dry gin, lemon, lime, cream, egg white, orange blossom water. **\$13**

Sazerac: Rye whiskey, Peychaud bitters, absinthe rinse. **\$12**

Traditional Daiquiri: Aged rum, lime, simple syrup. **\$11**

Alabama Mule: Elizabeth vodka, lime, Buffalo Rock ginger ale. **\$10**

Dark and Stormy: Rum, lime, ginger beer. **\$12**

French 75: Dry gin, lemon, champagne. **\$12**

Bartender's Handshake: Bartender's choice of shot and a beer. **\$Market Price**

BEER

Bottle:

Budweiser **\$3.50**
Bud Light **\$3.50**

Michelob Ultra **\$3.50**
Yuengling **\$3.50**

Coors Light **\$3.50**
Newcastle **\$4.00**

Corona **\$4.50**
Corona Light **\$4.50**

Heineken **\$4.50**
Heineken 0.0 **\$4.50**

ASK YOUR SERVER FOR SEASONAL CRAFT BEER AND WINE!

Happy Hour Specials! Mon. - Fri. 2pm - 6pm
Join us for Weekend Brunch! 9am - 2pm

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OUR RESTAURANT FAMILY



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#INKHAPPENS